Cuisinart®

INSTRUCTION AND RECIPE BOOKLET

Powered by Soda Sparkle®

Compact Sparkling Beverage Maker	CSS-100C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

⚠ WARNING

When using your Compact Sparkling Beverage Maker – Powered by SodaSparkle®, basic safety precautions should always be followed, including the following:

Use only Cuisinart Single-Use Recyclable Carbon Dioxide (CO_2) Chargers. Other chargers may cause the machine to malfunction and could result in injury. Use of CO_2 that does not meet FDA beverage grade standards may cause illness.

1. Read instructions thoroughly before use.
2. Always properly disassemble the unit when not in use, before putting on or removing parts and before cleaning.
3. Please supervise closely when in use near children. Do not let children operate beverage maker.
4. If the Compact Sparkling Beverage Maker has any damage or malfunctions, DO NOT OPERATE. Contact our Customer Service Center to return for an examination, repair or adjustment. Use only Cuisinart single-use, recyclable 8-gram CO_2 chargers – Powered by SodaSparkle®.
5. Using accessory attachments not sold or recommended by Cuisinart can cause the unit to malfunction or cause injury.
6. Do not allow the unit or its contents to come into contact with any hot surfaces, including stove, or to hang over table edge or counter. Do not store in a vehicle.
7. Before operating, always make sure the Compact Sparkling Beverage Maker is properly positioned and securely in place. Use only as intended while the unit is in operation.
8. After each use, be sure the unit is no longer under pressure before disassembling.
9. Do not put finger or other objects into the Sparkling Beverage Maker while it is in operation.
10. Do not use the appliance for anything other than the intended purpose, as outlined in the instruction booklet.
11. Operate the unit only when the bottle is filled with chilled water to the indicated fill line.
12. Do not attempt to carbonate when bottle is empty.
13. Never overfill the bottle.
14. Do not under any circumstances try to carbonate hot water, as the bottle may burst.
15. Do not use excessive force while handling or operating the unit, as this can damage components.
16. Any flavours or fruit juice must be added after carbonation. Remember to thoroughly clean and rinse the bottle after use if any flavours, syrups or juices are added to the bottle after carbonation.
17. Ensure that the carbonator head is screwed straight down onto the bottle to avoid cross-threading. Do not use the system if the carbonator head is not screwed down straight on the bottle.
18. When operating the system, always ensure the charger chamber is screwed down straight on the carbonator head to avoid cross-threading and do not use the product if the charger chamber is not straight on the carbonator head.
19. Ensure that the bottle is on a flat surface when operating the system. Do not lean over the bottle while screwing down the carbonator head.
20. Remove the charger chamber and carbonator head only after the CO_2 charger has completely finished discharging. You should wait at least 30 seconds before attempting to remove.

21. Do not invert the charger chamber or carbonator head unless fully discharged.
22. Do not re-carbonate water that has already been carbonated.
23. Hand-wash components in warm (never hot) soapy water only. Never wash any of the components in the dishwasher.
24. Keep the bottle away from direct sunlight or direct heat and do not expose the bottle to temperatures below freezing.
25. Protect the CO_2 chargers from direct sunlight or any heat source above 122°F (50°C).
26. Replace the bottle if scratched, deformed, discolored or otherwise damaged. Do not use the beverage bottle past its “use before” date.
27. Dropping any component of the system can result in damage and the unit should not be used again until checked by a Cuisinart authorized service agent or representative.
28. Never dispose of the CO_2 chargers while still full.
29. Compressed CO_2 can cause charger to fly off with dangerous force.
30. Read entire CO_2 charger label before using. Failure to read and heed warnings can result in malfunction resulting in property damage, serious injury or illness from non-beverage grade CO_2.
31. Improper use, storage or disposal of CO_2 chargers may cause property damage or serious personal injury.
32. Compressed gas can cause frostbite when released.
33. Do not breathe in CO_2 gas. The gas can cause increased heart rate and may cause rapid suffocation.
34. Any alteration or modification of the product invalidates the warranty.
35. In the event of physical injury, seek appropriate medical attention immediately.
36. Use potable water only.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

No user serviceable parts are inside. Do not attempt to service, modify or repair this product. Doing so will void the warranty and could result in property damage, illness, or serious injury.

RECYCLABLE CO_2 CARTRIDGE PRECAUTIONS

⚠ DANGER

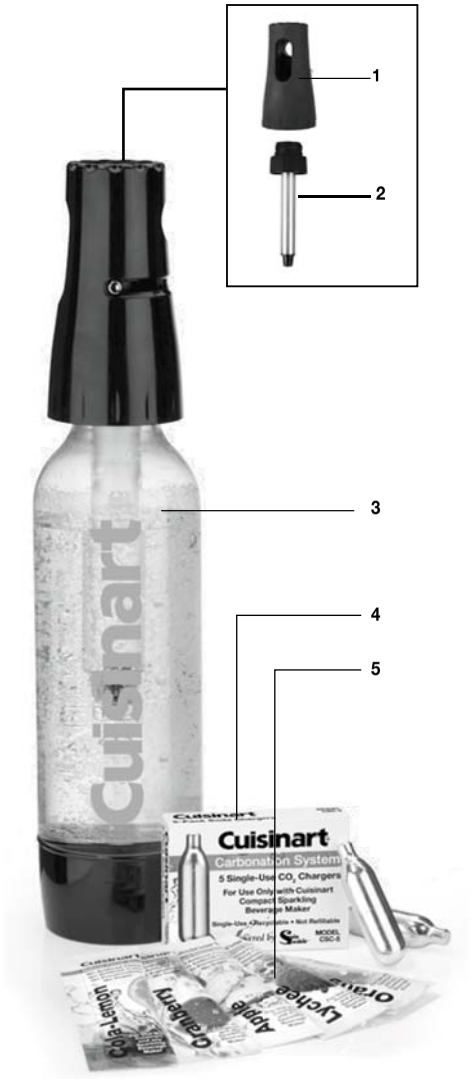
Read instructions and warnings on the recyclable CO_2 cartridge. Separation of valve from cartridge may cause injury. Do not tamper with cartridge valve from cartridge. Compressed CO_2 can cause cartridge or valve to fly off with dangerous force. if valve is not tightly attached to the cartridge, do not use cartridge and contact Cuisinart.

CONTENTS

Important Safeguards 2
Parts and Features 4
Before First Use 4
Operating Instructions 5
Cleaning and Maintenance 6
Troubleshooting 7
Recipes 8
Warranty 16

PARTS AND FEATURES

1. **Charger chamber with toggle-closing safety window**
   Designed to directly carbonate pre-chilled water using Cuisinart Single-Use Recyclable CO_2 Chargers – Powered by SodaSparkle®



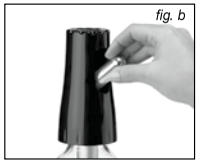
2. **Carbonator head**
   Uniquely patented to automatically maintain optimal residual pressure in the bottle after carbonation to keep the contents from going flat.
3. **Reusable 1-liter BPA-free beverage bottle**
4. **5 Disposable CO_2 chargers**
   a. Each 8-gram CO_2 charger carbonates 1 liter of cold water
   b. Not refillable, but 100% recyclable and they never expire
5. **Flavour packets: 10-pack**
   a. **Each flavour packet flavours 1 8oz. glass of carbonated water**

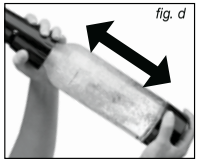
BEFORE FIRST USE

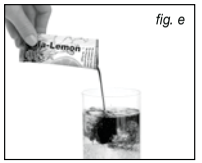
- Remove all packaging materials and any promotional labels or stickers from your Compact Sparkling Beverage Maker. Be sure all parts (listed in Parts and Features) of your new drink maker have been included before discarding any packaging materials.
- You may want to keep the box and packing materials to use at a later date.
- Before using your Cuisinart Sparkling Beverage Maker for the first time, remove any dust from shipping by wiping the unit with a damp cloth.
- Thoroughly clean 1-liter beverage bottle, carbonator head and charger chamber in warm soapy water (maximum temperature 122°F/50°C). Use only regular dish soap for washing; never use any abrasive materials or scourers. Never wash any components in the dishwasher.

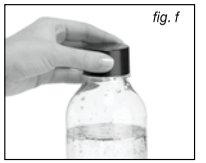
OPERATING INSTRUCTIONS

1. Fill the beverage bottle with chilled water up to the indicated “WATER FILL LINE."
2. Insert the carbonator head into the bottle and screw down firmly until it is tightly fitted to the bottle (fig. a).
3. Use the toggle to make sure the safety window is fully open on the charger chamber.
4. Insert a disposable CO_2 charger into the open window of the charger chamber, narrow end facing down (fig. b), and ensure the charger is inserted firmly in place by gently pushing the disposable CO_2 charger back until you hear a click.
   NOTE: Only use Cuisinart CO_2 Chargers powered by Soda Sparkle.
5. Place the correctly filled beverage bottle with attached carbonator head in an upright and stable position on a clean, flat surface. Lower the charger chamber down onto the carbonator head to engage the activating thread (fig. c). Screw the charger chamber clockwise onto the carbonator head. The safety window will automatically close and lock prior to piercing the CO_2 charger.
6. Continue to firmly turn the charger chamber clockwise until you can not tighten anymore and the CO_2 charger is pierced. You will see the CO_2 release into the bottle and hear a hissing sound and small associated release of excess CO_2 through the carbonator head safety release valve – a normal part of the carbonation process.
   NOTE: Wait at least 30 seconds for full carbonation to take place.
7. Slowly unscrew and remove the charger chamber from the carbonator head. Slide the safety window open using the slider button and eject the used CO_2 charger through the window by pushing your index finger through the hole provided.
8. Shake the bottle thoroughly for 5 seconds (fig. d) to complete the carbonation process.
9. Slowly unscrew the carbonator head and remove, then enjoy your sparkling water.
   NOTE: Once opened, use only the standard bottle cap to reseal the bottle. The sparkling nozzle cap should be used only when carbonating.
   If you would like, you can add a natural flavour stick to your glass of sparkling water for a refreshing, flavored soda (fig. e).
   NOTE: Never pour in flavour before carbonating.
10. The supplied bottle cap will maintain a residual pressure and can be placed on the bottle to keep the contents from going flat (fig. f).









For Best Results

- Use only chilled water for carbonation.
- Always fill bottle to maximum fill indicator line, never overfill.

Caution

- Never freeze the bottle or its contents.
- Do not double-carbonate. Carbonate only once.

CLEANING AND MAINTENANCE

Hand-wash the 1-liter beverage bottle, carbonator head and charger chamber in warm, soapy water [maximum temperature: 122°F (50°C)]. Use any liquid dishwashing detergent. DO NOT use any product containing ammonia or scouring powders, as these could dull, scratch or mar the unit and its contents. **Never wash any components in the dishwasher**.

Maintaining your charger chamber and carbonator head

- Store the system components in a clean, dry place.
- If the system has not been used for an extended period of time, rinse all components with warm water prior to use.

Maintaining your beverage bottle

- The beverage bottle, designed for your Compact Sparkling Beverage Maker, is uniquely threaded to fit only this unit. Use only the Cuisinart beverage bottles specified for use with the Compact Sparkling Beverage Maker – Powered by SodaSparkle™. The attempted use of other beverage bottles will damage your product.
- Always check your beverage bottle and cap before each use. If you discover that the bottle or cap has any defects, such as a distorted shape, scratches or cuts, or is generally worn down, stop using the defective item and replace it.
- The beverage bottle and cap are not dishwasher safe (hand-wash only).
- Do not store near a heat source. Exposure to heat will likely damage your beverage bottle. Do not microwave.
- Each beverage bottle has an expiration date. Be sure to discontinue use and replace the bottle once the expiration date is reached.
- Always clean the beverage bottle immediately after each use. Wash the bottle with warm water and any liquid dishwasher detergent; rinse thoroughly.
- Carbonate cold water only.
- Never store bottle in the freezer.

Maintaining your disposable CO_2 chargers

- The Cuisinart Single-Use Recyclable CO_2 Chargers – Powered by SodaSparkle™ are designed specifically for the Cuisinart Compact Sparkling Beverage Maker. These chargers are uniquely made to fit our system and are the only chargers that should be used when carbonating water with your Compact Sparkling Beverage Maker System.
- Please follow all safety instructions.
- Never tamper with the CO_2 chargers. Doing so could result in severe injury.
- Store only in a cool place that is not subject to frequent temperature changes or high temperatures. If subjected to heat, the pressure inside the charger will rise.
- Exercise caution when handling the used CO_2 charger, as it may be cold.
- Do not transport your Compact Sparkling Beverage Maker while the CO_2 charger is in the unit.
- Do not expose to direct sunlight or temperatures in excess of 122°F (50°C).

TROUBLESHOOTING

Problem	Solution
The CO_2 charger has not been pierced	• A genuine Cuisinart Single-Use Recyclable CO_2 Charger – Powered by SodaSparkle™ has not been used. • The CO_2 charger has not been pressed firmly into place until a click is heard, or has been loaded at an angle. • The carbonator head has not been screwed firmly onto the bottle. • The charger chamber has not been screwed firmly down onto the carbonator head. • The piercing unit inside the carbonator head has been damaged (in this case please send the complete unit in for service to an authorized Cuisinart service agent).
Water escapes while carbonating	• The beverage bottle has been filled above the “Water Fill Line” indicator. • The carbonator head has not been screwed on tightly. • The carbonator head has been unscrewed before carbonation is complete. • The unit has been held at an angle while carbonating. • More than one CO_2 charger has been used to carbonate the same bottle contents (double-carbonating). • The charger chamber and carbonator head have been unscrewed too soon.
The water does not carbonate or hardly carbonates	• No CO_2 charger has been inserted into the charger chamber. • A used (empty) CO_2 charger has been used. An empty CO_2 charger will have a hole at the tip where it was pierced. • The water used for carbonation was not cold enough. • The unit has been used repeatedly in a very short period of time. Rinse the carbonator head in warm water for 30 seconds and reuse.
It is difficult or impossible to insert or remove the CO_2 charger	• The CO_2 charger may be incompatible. Use only Cuisinart Single-Use Recyclable CO_2 Chargers – Powered by SodaSparkle®. • The safety window is not fully open. Use the toggle to open the safety window completely. • The charger chamber is still screwed down onto the carbonator head. Unscrew and remove completely to enable insertion or ejection of the CO_2 charger.

RECIPES

SUGAR SYRUPS

Simple Syrup
(Version 1 - heavy) 9
Simple Syrup
(Version 2 – light) 9

FLAVOURED SYRUPS

Ginger. 10
Mint 10
Lemon Grass 10
Winter Spice. 10
Cucumber-Mint-Basil 11
Vanilla 11
Honey-Lavender. 11
Strawberry 12
Lemon-Lime 12
Mandarin 12

COCKTAILS

Herbal Cooler 13
Citrus Margarita 13

MOCKTAILS

Old-Fashioned
New York–Style Egg Cream. 14
Strawberry Lime Rickey
White Sangria 14

SUGAR SYRUPS

Simple Syrup (Version 1 – heavy)

Simple syrups are the base of most of the flavoured syrups. We have created two versions; this one is a true simple syrup, meaning that it is equal parts sugar to water, while the second is a bit less concentrated. They take little time to prepare, and are good to have on hand to sweeten cold beverages such as iced coffee and tea. This version is perfect for mixing into cocktails, for it cuts the bite of the alcohol a bit better than the lighter version.

Makes about 3½ cups (185 ml)

2 cups (500 ml) granulated sugar
2 cups (500 ml) water

1. Put both the sugar and water into a small saucepan over medium-high heat. Bring to a boil. Once it boils, reduce heat to medium to allow mixture to simmer until the sugar has completely dissolved. Stir occasionally.

2. Remove the saucepan from the heat and allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Simple Syrup (Version 2 – light)

This is a lighter version of our simple syrup. It's a bit less concentrated and has the perfect amount of sweetness for regular sodas.

Makes about 2½ cups (625 ml)

1 cups (250 ml) granulated sugar
2 cup (500 ml) water

1. Put both the sugar and water into a small saucepan over medium-high heat. Bring to a boil. Once it boils, reduce heat to medium to allow mixture to simmer until the sugar has completely dissolved. Stir occasionally.

2. Remove the saucepan from the heat and allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

FLAVOURED SYRUPS

Ginger Syrup

Use this syrup to make your own ginger ale. This is also a key ingredient to a lot of popular cocktails, such as the Dark 'n Stormy® on page 6.

Makes about 2 cups (500 ml)

3 cups (750 ml) Simple Syrup (Version 1)
¾ cup finely chopped fresh ginger

1. Bring the syrup and ginger to a boil in a small saucepan. Once it boils, reduce heat and allow to simmer for about 40 minutes.

2. Strain the steeped syrup, discarding the ginger. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Mint Syrup

In addition to being perfect for a refreshing mint soda, a bit of this syrup in a glass of iced tea or lemonade makes a wonderful summer drink.

Makes about 2 cups (500 ml)

2 cups (500 ml) Simple Syrup (Version 2)
½ cup (125 ml) tightly packed fresh mint leaves (about 35 medium leaves)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add mint. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the leaves. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Lemon Grass Syrup

Lemon grass can be found in many larger supermarkets, or specialty stores. It is in the produce section and is a long, brittle stalk (look for green stalks, not ones that are brown and peeling at the ends, for that means that they are past their prime). If you cannot locate it in the produce section, try looking in the frozen food aisles (and if you are lucky, it's already chopped!). Peel away the outer leaf and use the inner, fresher stalk.

Makes about 1 cup (250 ml)

1 cup (250 ml) Simple Syrup (Version 2)
3 tablespoons (45 ml) chopped lemon Grass (from about 1 stalk)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add chopped lemon grass. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the lemon grass. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Winter Spice Syrup

A delicious mixture of all of the favourite winter spices.

Makes about 2 cups (500 ml)

2 cups (500 ml) Simple Syrup (Version 1)
2 whole cinnamon sticks (each about 4 inches)
10 allspice berries
8 whole cloves
3 star anise pods
5 whole black peppercorns

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add remaining ingredients. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the spices. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Cucumber-Mint-Basil Syrup

This syrup screams summer, not only because these fresh herbs are abundant then, but it is very refreshing when stirred into a glass of soda water.

Makes about 2 cups (500 ml)

2 cups (500 ml) Simple Syrup (Version 2)
½ large English cucumber, thinly sliced
⅓ cup (75 ml) fresh mint leaves (about 25 medium leaves)
½ cup (125 ml) fresh basil leaves (about 25 medium to large leaves)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the remaining ingredients. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the cucumber and herbs. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Vanilla Syrup

Adding the vanilla syrup to a glass of soda water is reminiscent of a light cream soda. Throw in a shot of rum or vodka and then pour over ice.

Makes about 1½ cups (375 ml)

1½ cups (375 ml) Simple Syrup (Version 1)
1 vanilla bean, split lengthwise

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the split vanilla pod. Cover and steep for 30 minutes.

2. Allow to cool completely. Transfer syrup, including the vanilla pod, to an airtight container and allow to steep for 8 to 10 hours in the refrigerator. The syrup can remain in the refrigerator for up to one month.

Honey-Lavender Syrup

Herbal and sweet – this syrup does not use the standard simple syrup, rather the combination of honey and sugar tames the floral lavender.

Makes about 1½ cups (375 ml)

½ cup (125 ml) honey
½ cup (125 ml) granulated sugar
1 cup (250 ml) water
1 tablespoon (15 ml) fresh lavender flowers (from about 3 to 4 sprigs)

1. Put the honey, sugar and water in a small saucepan and bring to a boil over medium-high heat. Reduce heat and simmer until sugar is fully dissolved. Remove saucepan from heat and add the lavender. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the lavender. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Strawberry Syrup

Your kids will love this tasty syrup and its beautiful colour. If you have other berries, such as raspberries or blackberries, use those in place of the strawberries for your own twist.

Makes about 1 cup (250 ml)

1 cup (250 ml) simple syrup (Version 1)
1 cup (250 ml) thinly sliced strawberries (about 8 medium berries)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the strawberries. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the berries. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Lemon-Lime Syrup*

A favourite among many, this syrup has the perfect amount of bitter and sweet to it.

Makes about 1 cup (250 ml)

1 cup (250 ml) simple syrup (Version 1)
zest of 1 large lemon, bitter white pith removed, cut into ½-inch (1.25 cm) strips
zest of 1 lime, bitter white pith removed, cut into ½-inch (1.25 cm) strips

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the zests. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the zests. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

***For a straight lemon syrup,** use the zest of 1 lemon and juice of ½ lemon. Follow instructions above, adding juice to the simple syrup at the same time as the zest. For lime syrup, add the zest of 3 limes, and follow instructions above.

Mandarin Syrup

If you cannot locate Mandarins, you can substitute oranges.

Makes about 1 cup (250 ml)

1 cup (250 ml) simple syrup (Version 1)
zest of 3 mandarins, bitter white pith removed, cut into ½-inch (1.25 cm) strips

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the zest. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the zest. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

COCKTAILS

Herbal Cooler

With a squeeze of lime, this is the perfect drink to have on hand on a summer's night.

Makes 4 servings,
about 10 ounces (290 g) each

32 ounces (930 g) soda water
4 ounces (115 g) cucumber-mint-basil syrup (recipe, page 5)
6 ounces (170 g) gin
lime wedges, for serving

1. Put the soda water and syrup together in a large pitcher; stir to combine.

2. Fill four glasses with ice. Add 1½ ounces (43 g) of gin to each. Top with 8 ounces (230 g) each of the cucumber/herb-soda and stir to combine.

3. Serve immediately, with a squeeze of lime.

Citrus Margarita

A delicious play on the classic Margarita – the Mandarin syrup and orange juice add just the right amount of sweetness.

Makes 2 servings,
about 6 ounces (170 g) each

8 ounces (230 g) soda water
1 ounce (30 g) Mandarin syrup
1 ounce (30 g) fresh lime juice
1 ounce (30 g) fresh orange juice
1½ ounces (43 g) tequila

1. Put the soda water, syrup and juices together in a large pitcher; stir to combine.

2. Fill two glasses with ice. Add equal amounts of tequila to each. Top with equal amounts of the citrus-soda and stir to combine.

3. Serve immediately.

MOCKTAILS

Old-Fashioned New York–Style Egg Cream

Having the coldest milk and soda water possible is key to the makings of a classic egg cream.

Makes 1 twelve-ounce (350 g) serving

2 ounces (60 g) chocolate syrup
4 ounces (115 g) whole milk, icy*
6 ounces (170 g) soda water, well chilled

1. Put the chocolate, then the icy milk in a tall glass. While stirring vigorously with a long spoon, add the soda water. Drink should be well mixed with a large foam layer on the top.

*Portion out the amount of milk that you need, and put in a freezer-safe container for about an hour, or until the top layer of the milk is very icy.

Strawberry-Lime Rickey

Make your kids feel extra-special with a glass of this at your next dinner.

Makes 1 ten-ounce (290 g) serving

8 ounces (230 g) soda water
1½ ounces (43 g) strawberry syrup
½ ounce (15 g) lime syrup
1 lime wedge

1. Put the soda water and both syrups into a tall glass and stir to combine. Pour over ice and squeeze the lime wedge over the drink.

2. Serve immediately.

WARRANTY

Limited Three Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
CSS-100C

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number.Example, 120630 would designate year, month & day (2012, June 30th). Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at **www.cuisinart.ca**

NOTE :

Cuisinart®

Food Processors

Juicers

Coffeemakers

Cookware

Tools and Gadgets

Discover the complete line of Cuisinart™ brand premier kitchen appliances including food processors, mini food processors, hand mixers, blenders, toasters, coffeemakers, cookware, ice cream makers and toaster ovens at

www.cuisinart.ca

©2013 Cuisinart Canada
100 Conair Parkway Woodbridge, Ont L4H 0L2

Consumer Call Centre Email:
Consumer_Canada@Conair.com

1-800-472-7606

Printed in China

13CC140859

IB-12086-CAN

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.